



**DEPARTMENT OF HEALTH AND HUMAN SERVICES
OFFICE OF THE BOARD OF HEALTH**

Town of Arlington
27 Maple Street, Arlington, MA 02476

ph: 781-316-3170
fax: 781-316-3175

TEMPORARY FOOD ESTABLISHMENT GUIDELINES

- Raw meat, poultry, eggs or fish are prohibited at Temporary Food Establishment locations, with the exception of foods that require limited preparation, such as hamburgers and hotdogs.
- Operations serving hot foods must have suitable equipment that can rapidly heat foods and keep food hot (140°F) until served.
- Operations serving cold foods must have suitable equipment that can maintain product at 41°F or below.
- Menu items such as sandwiches, salads etc shall be prepared at the licensed establishment and brought to the event pre-assembled. There shall be limited preparation of food at the event, with the exception of hot dogs, burgers, sausages etc. (Example- sandwiches, wraps, salads CANNOT be assembled at the event).
- A food grade thermometer must be on-site to verify hot and cold temperatures.
- The storage of packaged food in contact with water or un-drained ice is prohibited.
- Wrapped, ready to eat foods such as sandwiches must not be in direct contact with ice.
- All packaged food must be individually wrapped/packaged and labeled in accordance with the law.
- Only single service condiments should be used. Squeeze bottles, or pour containers are acceptable substitution.
- Running water with liquid soap and disposable towels OR a bottle of hand sanitizer for cleansing hands must be available at each booth. (Applicable to outside events and indoor events where hand-washing lavatories are not easily accessible.
- Each booth must have sanitizing solution at the proper concentration in the form of a labeled spray bottle or labeled bucket. The solution must be used for cleaning food contact surfaces and utensils. Test strips must be available. Solution in a bucket must be monitored and changed as needed. Note: 2 teaspoons of bleach in one gallon of water will yield an acceptable sanitizing solution.
- Single use Non-latex gloves or other approved protective equipment (tongs, deli tissue, other utensils etc) must be used when handling ready-to-eat foods.
- Good food handling practices must be observed along with a high level of personal hygiene, clean outer clothing, and the use of effective hair restraints.
- The Board of Health reserves the right to require a Certified Food Safety Handler on-site during the event.
- Food being served at the event must come from a licensed Food Establishment.
- Questions regarding temporary food events or these guidelines may be directed to this office at 781-316-3170.



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**APPLICATION FOR A PERMIT TO OPERATE A
TEMPORARY FOOD ESTABLISHMENT**

Name of Organization							
Contact Person		Email address					
Telephone (primary)		Telephone (secondary)					
Mailing Address		City		State		Zip	

List all food/beverages to be served (non-listed items will not be permitted)

Method of covering food during display

Method of keeping cold food below 41° F

Potentially hazardous foods - Food thermometer required

Method of keeping hot food above 140° F

Potentially hazardous foods - Food thermometer required

Place of preparation

(must be permitted kitchen) **Non-Arlington establishments must submit a copy of their Food Permit**

Method of hand washing/hand sanitizing

- All food must be covered at all times during display.
- All food contact services must be sanitized and kept clean at all times.
- All food must be protected from sunlight to prevent temperature elevation.
- All food must be stored at least 6 inches off the ground.
- Non-Arlington establishments must submit a copy of their Permit to Operate a Food Establishment.
- Make \$25 check payable to: Town of Arlington - Board of Health
- Make payment at the Health Department, 27 Maple Street, Arlington, MA 02476

Application deadline with payment is July 16, 2015, 7:00PM

I have read and understand all rules and regulations

TOTAL FEE: \$

Signature:

Date: